

G&G Morales´chili recipe

Ingredients:

- Onions
- Green onions
- Garlic
- Celery
- Mushrooms
- Bell peppers
- Peas
- Veal ground beef
- Mixed beans
- Tomato paste
- Canned tomatoes (no-salt-added)
- White pepper
- Ground cinnamon
- 2 bay leaves
- Salt-free seasoning

1. Dice onions and caramelize with garlic, add the ground meat, and season with white pepper, cinnamon, salt-free seasoning (garlic, onion, black pepper, basil, rosemary, fennel, marjoram), and salt to taste.
2. Add all vegetables except tomatoes and cook until everything is well incorporated.
3. Add one small can of tomato paste and mix well.
4. Add 2 cans of tomatoes and mix.
5. Add an extra large can of mixed beans or 3 cans of different types of beans and two cups of water. Add the bay leaves. Let simmer for 30 minutes.

Enjoy! Buen provecho!